

CowShed Dinner Menu

To Start

Pots of Marinated Olives, Vegetable Crisps, Assorted Nuts	£3.50
Soup of the Day with Bread and Butter	£4.50
Chicken Liver Parfait, Baby Pearl Onions, Toasted Brioche, Pea Shoots	£6.95
Endive Salad, Apples, Mixed Nuts, Parmesan, Sherry Vinaigrette	£5.95
Greenland Prawns, Classic Cocktail Sauce, Rustic Bread	£7.95
Cowshed Fish Cakes, Sweet and Sour Cucumber, Tartar Sauce	£6.50
Butchers Sausages, Crushed Grain Mustard Potatoes, Onion Gravy	£6.50
Pot of "Jimmy Buchan's" Langoustine Tails, Cooked in Butter, Garlic and Italian Parsley, Rustic Bread	£9.95

Main Courses

Cowshed Scotch Beef Steak and Onion Pie, Buttered Potatoes and Vegetables	£13.50
Plancha Grilled Merguez Sausages, Fried Egg, Thick Cut Chips, Manchego Cheese	£9.95
Classic Scotch Steak Burger (6 oz), Toasted Brioche Bun, Gem Lettuce, Thick Cut Chips	£9.50
Scotch Steak Cheese Burger (6 oz), Toasted Brioche Bun, Gem Lettuce, Thick Cut Chips	£9.95
Crispy Golden Battered North Sea Haddock Fillet, Chip Shop Chips, Tartar Sauce (Panko Crumbed £12.95)	£11.95
Butter Seared Scotch Chicken Breast, Roasted Spiced Apples, Vegetables and Potatoes, Tarragon Gravy	£13.50
Crispy Chicken Fillets in Golden Batter, Noodles, Chilli, Tomato and Asian Stock	£13.95
Cauliflower and Baby Caper Pate Brick, Parmesan Glaze, Tomato Sauce (v)	£10.50
Seared Scotch Sirloin Cap Pavé (Cooked Pink), Potatoes and Vegetables, Onion and Mustard Seed Marmalade, Merlot Sauce (Dinner Only)	£16.50

Sides - Chip Shop Chips, Thyme Buttered Potatoes, House Vegetables, Onion Rings,	
House Salad, Bread Basket.	£3.00
Mushy Peas	£1.50

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when making your order. Whilst we do our best to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. All our ingredients come from sustainable sources.